

APPETIZERS

Crispy Rolls	10
Thai-Style Vegetable Egg Rolls with sweet & sour	
Crispy Tofu	9
Fresh Tofu Fried until Golden Brown with sweet & sour	
Chicken Skewers	11
Prawns Skewers	13
with Peanut Sauce and Sweet & Sour	
Summer Rolls (Avocado or Shrimp)	11
with Vermicelli, Lettuce, Carrots, cucumbers, Mint Leaf, and rice paper with Hoisin Peanut Sauce	
SHUmai (Steamed or Fried)	9
Minced shrimp dumpling with seasoned soy	
Pork Stickers	9
Fried vegetable and Pork Potstickers with seasoned soy	
Wings *	10
Marinated Crispy Chicken Wings in Spices and Thai Sriracha Sauce	
Cream Cheese Taffies	10
Crispy Wontons Filled with Cream Cheese, Crab Meat, and Green Onion with Sweet & Sour	
Chicken Samosas	12
Fried stuffed potato and chicken with cucumber	
Corn Cakes	11
Fried fresh corn with flour with sweet & sour	
Fried Mushroom	11
Fried fresh Oyster mushroom and sesame with sweet & sour	
KRUA Sampler	15
Combination of 2 Crispy Egg Rolls, 2 taffies, 2 Curry Samosas, 4 SHUmai	

SALADS

Green Papaya **	12
(Choice of Prawns or Tofu) A Mixture of Fresh Green Papaya, Garlic, Thai Chili, Tomatoes, and Peanuts in Lime Dressing; served with Side Cabbage	
Larb~ **	12
Choice of Minced Chicken, Beef, or Pork Mixed with Thai Chili, Lemongrass, Onions, Cilantro, Mint Leaves, and Rice Powder; served with Side of Cabbage	
Yum* Beef	13
Broiled Beef Mixed in Thai Chili Paste and Lime Dressing, with Lemongrass, Onions, Cilantro, and Mint Leaf	
Yum* Ocean	15
Steamed Combination Seafood of Prawns, Calamari, and Scallops Mixed in Thai Chili Paste and Lime Dressing, with Lemongrass, tomatoes, Celery, and Onions	

SAUTÉED & CURRY

Tofu & Vegetable	13.5	Chicken	14	Prawns, Calamari, or Scallop	16
Beef or Pork	15	Duck, Fish, or Seafood	17	Salmon	19
Sweet & Sour Tomatoes, Cucumbers, Onions, Pineapples, Carrots, and Red Bell Peppers Sautéed in Sweet and Sour Sauce					
Basil Leaves *** Onions, Mushrooms, Carrots, Red Bell Pepper, and Basil Leaves Sautéed in Hot Chili Sauce					
Ginger & Scallions Carrots, Onions, Gingers, Mushrooms, and Pepper Sautéed in Light Brown Sauce					
Broccoli (Chinese/American Broccoli) Sautéed Broccoli with Carrots, Baby Corns, and Mushroom in Light Brown Sauce					
String Beans ** String Beans, Red Bell Peppers, and Basil Leaves Sautéed in Spicy Roasted Chili Paste					
Cashew Nuts Platter * Onions, Mushrooms, Carrots, and Roasted Cashew Nuts Sautéed in Light Brown Sauce					
“Sriracha” Madness ** Sautéed Assorted Vegetables and Pineapples in Thai Sriracha Sauce					
KRUA’s Garden Assorted Vegetables Topped with Peanut Sauce					
Garlic & Black Pepper * Sautéed Garlic and Black Pepper Seasoning with Snow Peas, Baby Corns, Mushrooms, and Carrots					
Eggplants ** Sautéed Eggplants with Bell Pepper and Basil in Light Brown Sauce					
LemonGrass ** Sautéed Lemongrass with Snow Peas, Baby Corn, Onion, Carrot, and Red Bell Pepper					

FRIED RICE & NOODLE

KHAO SOI	17	Vegetarian Available
(A curry noodle from Northern Thailand) Coconut Curry base with Chicken, Egg Noodle, Red Onion, Pickle, Shallot,		
Pad Thai	Wok Fried Rice Stick Noodles with Eggs, Bean sprouts, Green Onions, and Ground Peanuts	
Crispy Pad Thai	Crispy Egg Noodles Wok Fried with Eggs, Bean sprouts, Green Onions, and Ground Peanuts	
Drunken noodles	**	Wok Fried Flat Rice Noodles with Thai Chili, Eggs, Assorted Vegetables, and Basil Leaves
Pad C U	Wok Fried Flat Rice Noodles with Eggs, and Chinese Broccolis in Dark Soy Sauce	
Garlic Noodle	Wok Fried Udon Noodle with jalapeño and Green onion in Garlic Sauce	

Tofu & Vegetable	12	Chicken	13
Beef or Pork	14	Prawns	15
Duck, or Seafood	16	Salmon	19
Chicken & Shrimp	16		

To be made with Brown Rice + \$1.5

Original fried rice	Peas, Onions, Carrots, and Eggs
Spicy Basil fried rice **	Thai Chili, Eggs, Green Beans, and Basil Leaves
Pineapple fried rice	Eggs, Pineapples, Carrots, Peas, Onions, Cashew Nuts, and Raisins with Yellow Curry Powder
Crab fried rice	18
Dungeness Crab Meat, Eggs, Carrots, Peas, Onion, and Bell Pepper	

KRUA SIGNATURE

All Entrées served à la carte	
\$1 JASMINE WHITE RICE / \$1.5 BROWN RICE	
Crispy Chicken	16
Marinated Crispy Chicken; served with Side Salad and Sweet Thai Chili	
Crispy Chicken with Basil	16
Crispy Chicken Sautéed with Onions, Red Bell Peppers, and Sweet Basil Leaves in KRUA’s Special Hot Chili Sauce	
Yellow Tango **	17
Sliced Chicken Breast with Mangoes, Onions, Zucchini, Carrots, and Red Bell Pepper in Yellow Coconut Curry	
Colored Duck **	19
Crispy Boneless Duck with Snow peas, Pineapples, Red Bell Peppers, and Basil Leaves Sautéed in Red Coconut Curry	
Plummy Duck	19
Lightly Battered Boneless Duck topped with Ginger Plums Sauce; served with Side Salad	
KRUA’s Zesty Beef ***	18
Marinated Sliced Beef Lightly Sautéed with Onions, Mushrooms, Red Bell Peppers, and Jalapeño in Hot Chili Sauce	
Blue Kamikaze ***	18
Combination of Prawns, Calamari, and Scallops Sautéed with Assorted Vegetables and Basil Leaves in Hot Chili Sauce	
3 Seasons Fish **	18
Crispy Fish Fillet in Sweet Hot Chili Sauce topped with Crispy Basil Leaves served with Side Salad	

SIDES

Garlic Broccoli	7
Steamed Mix Vegetable	4
Steamed Jasmine Rice	2
Steamed Brown Rice	3
Sticky Rice	2.5
Garlic Noodle	5
Steamed Noodles	2
(Choice of Flat Rice, Rice Stick, or Egg Noodles)	
House Salad	4
Cucumber Salad	3.5
Peanut Sauce (8oz)	4



525 VALENCIA STREET SAN FRANCISCO, CA 94110

MIMOSA

(Orange, Mango, Lychee, Guava, or Strawberry)

Bottomless Mimosa (per person) 25

60 Minutes Duration

** with food order ** last serving 30 minutes before close

** Cleaning after U fee \$30 (only if we have to)

** add Boba + \$1

Mimosa (by pitcher) Small 20 Large 35

Boba Mimosa (by glass) 11

Mimosa (by glass) 10

SAKE

Ozeki Nigori Sake 12

COCKTAILS

Raw Sugar Piña Coco 13

Soju, Pineapple Juice, Lemonade & Coconut Milk

Dragon Ball 11

Soju, Boba, Watermelon Sangria, and Champagne

Bloody Mary 11

Soju, Bloody Mix, Pepper, Lemon, and Tabasco

Long Way Home 10

Soju and Lemonade with Splash of Coke

Call Me Berry? 11

Soju, Berry Mix, Strawberry Juice, and Lem

Sweet Poison 10

Soju, Lychee Juice, Champagne, and Grenedine

Lychee Cooler 11

Soju, Sake, and Lychee Juice

Mango Tango 11

SANGRIA

Glass

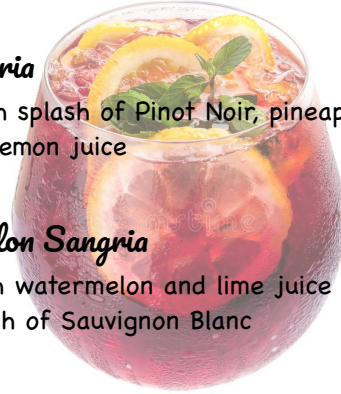
Pitcher

Red Sangria 7 30

Merlot with splash of Pinot Noir, pineapple juice, orange juice, and lemon juice

Watermelon Sangria 9 35

Spain Fresh watermelon and lime juice with sparkling brut and a splash of Sauvignon Blanc



WINES

Sparkling:

G

B

Opera Prima, Spain 7 26

Jaume Serra Cristalino, Rosé, Spain 14

(375ml Bottle)

Chardonnay:

De Loach, Sonoma 32

Sycamore Lane, Napa 7 28

Sauvignon Blanc:

Joel Gott, St. Helena 9 32

Merlot:

Sycamore Lane, Napa 7 28

Pinot Noir:

De Loach, Sonoma 9 32

Cabernet Sauvignon:

Avalon, Lodi 10 40

Please advise our staff of your restriction so we may accommodate

20% gratuity will be add to party of 5 or more

BEERS

Singha	6	
Thai Pale Lager 5% ABV		
THAI IPA	8	
Brothers Brewing, CA, Imperial IPA 7.2% ABV		
Anchor Steam	6	
California Common Steam Beer 4.9% ABV		
Bluemoon	6	
Colorado, Belgian Style Ale 4.9% ABV		
Stella Artois	6	
Belgium, Pilsner 4.8 – 5.2% ABV		
Sapporo	6	
Japanese Pale Lager 4.9% ABV		
Ace Pineapple Cider	7	
Pineapple Flavored Beer 5% ABV		
Drakes Denogginizer IIPA	8	
American Double Imperial IPA 9.75% ABV		
Hoegaarden	7	
Belgian Style Ale 5.4% ABV		
Deschutes Mirror Pond	8	
American Pale Ale 5% ABV		
Elysian Space Dust	8	
American Imperial IPA 8.2% ABV		



LET'S DRINK

Brewed Coffee	3	
Brewed Decaf Coffee	3	
Iced Coffee	3	
Hot Tea	3	
(Jasmine, Green Tea, Earl Gray, English Breakfast, or Chamomile)		
Unsweetened Iced Tea	3	
Lychee Iced Tea	4	
Thai Iced Tea	4	
Arnold Palmer	4	
Shirley Temple	4	
Fresh Lemonade	4	
Strawberry Lemonade	4	
Fresh Squeeze OJ	6	
Fresh Young Coconut	7	
Coconut Juice (can)	4	
Apple Juice	4	
Guava Juice	4	
Mango Juice	4	
Milk / Soy / Almond	4	
Sparkling Water	3	
Soft Drinks	2	
(Coke, Diet Coke, Sprite, or Ginger Ale)		